

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

| Date: | 8 December 2021 | | |
|-------------------------------|-------------------------|------------------------------------|----------------------|
| | DAY | MONTH | YEAR |
| Requested by: | Kevin Vargas, Commi | unity Media and Constituent Liaiso | on |
| 1 | NAME | Position | |
| Transmitted by: | | | |
| 21 0 11011110000 0 j t | ICE Denver Field Office | ce Executive Review Unit | |
| | NAME | Position | |
| Were electronic files sent? | | | |
| YES ☑ | No □ | | |
| How many people are curren | ntly being cohorted/o | quarantined due to sickness? | ? |
| Number of people currently | cohorted/quarantine | ed due to sickness: | 4 |
| | | L | |
| FORMAL COUNTS: 2.8 | ₩ . | | |
| FURMAL COUNTS: 2.0 | V . A. | | |
| How many people were mos | t recently formally o | counted in this facility? | |
| Number of people mo | ost recently formally | counted in the facility: | 726 |
| How many people formally | counted in this facili | ty describe themselves as th | ne following gender? |
| Female: 53 | | | |
| <i>Male:</i> 673 | | | |
| Nonbinary: n/a | <u> </u> | | |
| Prefer not to say: | n/a | | |
| | | | |

| How many people formally counted in this | facility describe themselves as tra | insgender? |
|---|-------------------------------------|----------------------------|
| Number of people that describe the | mselves as transgender: 4 | |
| How many people have been brought into t | the facility this week? | |
| Number of people brought into the | facility this week: 218 | |
| How many people have left the facility this | week? | |
| Number of people who left the facil | ity this week: 63 | |
| How many people and where did those who | o left the facility go? | |
| Released into community: unknown | own | |
| Formally removed from the United | States: unknown | |
| Moved to other facility: unknow | vn | |
| Other: unknow | | |
| How many people are currently being hous | ed in the Annex? | |
| Number of people who are being ho | | |
| Female: 51 | | |
| | | |
| Male: 173 | | |
| COVID-19 CONFIRMED CASES*: | New Cases this week: Total to | date since March 30, 2020: |
| Individuals Housed in GEO Facility: | 5 | 696 |
| ICE Detainees: | 14 | 524 |
| ICE Employees: | 0 | 2 |
| GEO Employees: | 0 | 149 |
| DOCUMENTS RECEIVED: | | |
| Daily Kitchen Opening and Closing | g Checklists | |
| RECEIVED ☑ | NOT RECEIVED \square | |
| Daily Foods Production Service Re | | |
| RECEIVED ✓ Temperature Logs | Not Received \square | |
| RECEIVED ☑ | $Not Received \Box$ | |
| Law and Leisure Library Logs | | |
| | | |
| RECEIVED Medical Staffing Update | NOT RECEIVED \square | |

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on December 6, 2021. All population numbers current as of Decmeber 13, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 8, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 9 LPNs*
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

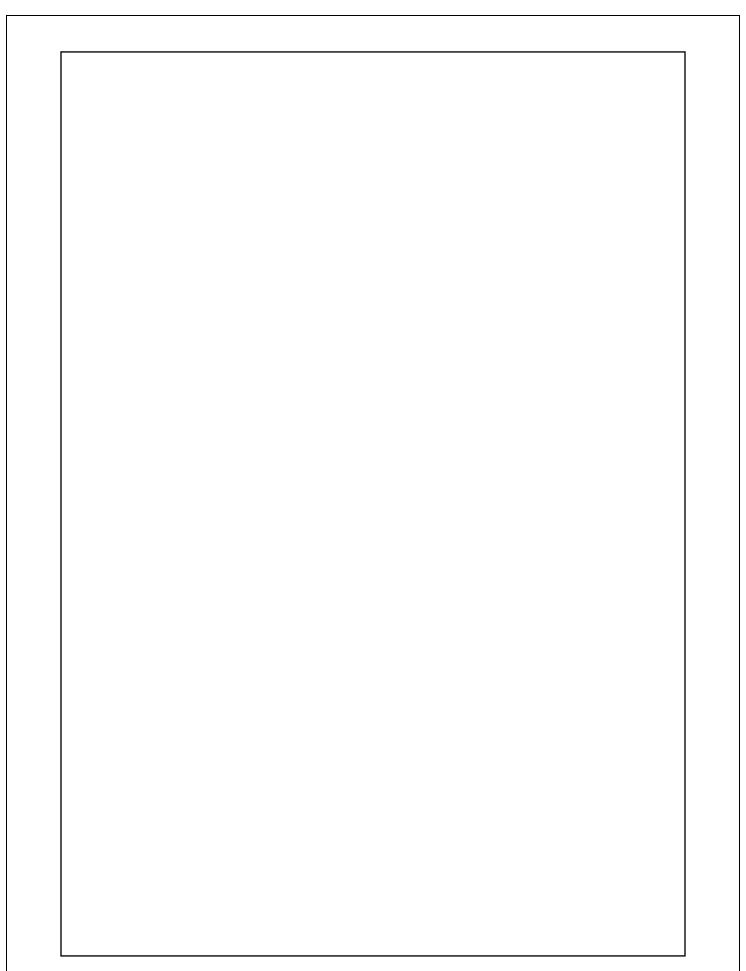
Logs provided for November 19, 2021- December 5, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported four (4) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of December 13, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of December 10, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

| MENU DATE: | 5/15/2021 BREAKFAST | LUNCH | CYCLE 2 WEEK-AT-A-GLAI |
|------------|------------------------|---------------------------------------|--------------------------------------|
| MONDAY | Rice and Raisins | Chicken Fried Steak | Turkey Bologna |
| | Scrambled Eggs | Whipped Potatoes | Potato Salad |
| Λ. | Biscuit or Tortilia | Cream Gravy | Vegetarian Beans |
| ~ (X | Fruit | English Peas | Lettuce, Onion & Pickles |
| | Jelly | Carrots | Mustard & Salad Dressing |
| / " | Margarine | Dinner Roll | Fruit |
| | Sugar | Margarine | Bread |
| | Coffee | Salad w/ Dressing | |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| TUESDAY | Dry Cereal | Chicken Patty | Teachers Had Barra |
| | Pancakes | | Turkey Hot Dogs on |
| | Syrup | Cream Gravy | Hot Dog Buns |
| 100 | • • | Rice | Com |
| (1) | Turkey Ham | Green Beans | Colesiaw |
| 110 | Margarine | Roll | Macaroni Salad |
| . / | Sugar | Margarine | Onion |
| | Coffee | Brownie | Pickle Relish / Mustard |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| WEDNESDAY | Orthon | | |
| TEUNCOUAT | Oatmeal | Beef and Bean Burrito | Meat and Vegetable Stew |
| | Creamed Meat Gravy | Spanish Rice | Rice |
| ` | Fried Potatoes | Pinto Beans | Cabbage |
| 11 | Biscuit | Salsa | Onion |
| , () | Fruit | Lettuce | Combread |
| <i>/</i> ` | Margarine | Dressing | Salad |
| | Sugar | Cheese | Dressing |
| | Coffee | Peanut Butter Cake | Margarine |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| HURSDAY | Scrambled Eggs | Hamburger Patty | Taco Meat |
| | Diced Potatoes | On Bun | Rice |
| | Jelly | Ranch Beans | Pinto Beans |
| 10, | Ketchup | Oven Fries | Salsa |
| V | Biscuit | Green Beans | |
| /\ | Margarine | | Shredded Lettuce |
| - | Sugar | Shredded Lettuce / Onion | Shredded Cheese |
| | Coffee | Salad Dressing | Tortillas |
| | Milk 2 % | Ketchup | Applesauce Cake, |
| RIDAY | | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| RIUAY | Cinnamon Oatmeal | Chicken Nuggets | Chili Mac |
| 1 | Pancakes | Beans | Beans |
| 12 | Syrup | Carrots | Squash w/ Tomato & Onions |
| ′ハつ ー | Breakfast Sausage | Rice | Dinner Roll |
| / (/ | Margarine | Bread | Margarine |
| | Sugar | Margarine | Brownie |
| | Milk 2 % | Cake | Fortified Sugar Free Beverage |
| | Coffee | Fortified Sugar Free Tea | mod odga i ide borolage |
| ATURDAY | Farina | Turkey Ham | Chicken Leg Quarter |
| • | Eggs | Cheese, Sliced | • |
| | Cream Gravy | Macaroni Salad | Potatoes Augratin |
| $I \cup I$ | Breakfast Sausage | | Mixed Vegetables |
| . 111 | Biscult or Tortilla | Vegetarian Beans | Beans |
| 121 | | Lettuce / Onion | Dinner Roll |
| < \ \ | Margarine | Mustard / Mayo | Margarine |
| | Sugar | Bread | Salad |
| | Coffee | Fruit | Dressing |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| INDAY | Dry Cereal | Fideo w/ Meat Sauce | Turkey Salad |
| 1/ | Eggs | Green Beans | Potato Salad |
| 711- | Diced Potatoes | Beans | Colesiaw |
| レノフ | Salsa | Green Salad | Lettuce |
| / ~ | Tortilla | Dressing | Onion |
| | Coffee Cake | Roll | Bread |
| | | | , |
| | Sugar | Margarine | Cake |
| | Sugar Coffee | Margarine Fortified Sugar Free Tea | Cake \ Fortified Sugar Free Beverage |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





FOOD SERVICE UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 2

| Date: 1/29/2 | Date: 11/29/21 | | | | | | Time:0307 AM Time: /360 PM | | | | | | | |
|---------------------------------------|--------------------------------------|----------|-----------|--------|----------------------------------|----------|----------------------------|----------------|-------|----------|---------|------|--|--|
| Shift Check | clist | T A | M | ТР | M | 1 | AL | | nmer | | U PW | | | |
| | | No | Yes | No | Yes | Dix | h w | achin | | _ | 11 | - | | |
| All areas secure, no evider | ice of theft | | × | 110 | 1 K | - 0 | CLOOK | ner 7 | 41 | - | He # | | | |
| Workers reported to work, | no open sores. | | × | 1 | X | | nu | vuer + | 7 1 | mpt | WOY | King | | |
| fever, cough, shortness | | | | N. | 1 | | | | - | | | | | |
| no skin infection, and | l no diarrhea | | × | | X | 7 | - | | - | - | | | | |
| Kitchen is in good general | | | 7 | | X | | | | - | - | - | - | | |
| All kitchen equipment ope | rational & clean | X | /- | X | 1 | - | - | | - | | | | | |
| All tools and sharps invent | oried | 1~ | × | | X | | | | | | | | | |
| All areas secure, lights out | | | | | V | +- | | | | + | | | | |
| | Menu Items | Rice | | IM | CAS | | | | 7 | | _ | | | |
| PRODUCTION SHEET | | for give | Sugar | 200 | No. | KIND | Perm | المهين | CM | NA | X | 0 3 | | |
| Breakfast | Temperatures | 188 | 100 | n | 150 | 3 | N. | 3 | 01 | da | 14. | 30 | | |
| | Menu Items | | (J) | F1 | 21 | A T | 40 | RI | ET | 40 | 150 | 27 | | |
| | Iviend Items | prede | nogr | T. M | De 3 | 00011 | man) | Cys | 14.15 | 110 | 01 18 | (L) | | |
| Lunch | Temperatures | 176 | 177 | 16.7 | 134 | 21 | Ar | 3. |). | 6700 | Ou | OF | | |
| | Menu Items | - | X | | e 8.48 | | No. | 40 | 21 | 27 | 119 | R | | |
| | Tracke Items | 1 Colore | 6,70 | Jan. | 2 Mores | Origh | 8. O. | my | 300 | KE P | The | 2 Di | | |
| Dinner | Temperatures | 40 | 40 | 150 | 40 | 40 | ĐÍ | 2- | Ó | | 40. | 97 | | |
| DISH MACHINE | | 00 | | mper | THE RESERVE TO A PERSON NAMED IN | | 150+ | D:1 | 100 | VI | 8 | es | | |
| Temperature according to manufactu | rer's specifications | | | _ | reakfast - | | 1307 | Rinse | 190+ | HIV | eeded | | | |
| and chemical agent used in Final Rin | | | | Lunc | | | | | | .,, | | | | |
| | | | | | | | | | = | | | _ | | |
| POT and PAN SINK | | 1 | | | Dinner nperature | | 10 F | Rinse 11 | ÁF | 0 | | | | |
| Final Rinse Temps determined by che | emical agent used | | | Breakf | | | | Killse I | 101 | Sanit | izer-20 | 0ppm | | |
| | 7) | | 1 | Lunc | | 12 | 7 | 10 | | de | ropp | m | | |
| | | | | Dinne | | 136 | | 127 | | Zec | PPPI | by _ | | |
| FREEZER and WALK-IN | | | | | T I | /10 | | 110 | | 40 | J. boy | 7 | | |
| REEZER and WALK-IN | | Ter | mpera | ture | | Freezer | | Walk-in | | alk-in | | | | |
| Record temperatures, Freeze | er and Walk-ins | | | | AM | or below | | 35-40 F | | 40 F | | | | |
| Record temperatures, Freeze | r and Walk-ins | | | | PM | -10 | 1 | 39.9 | | 7.6 | | | | |
| | RY STORAGE | Temper | rature | | | Area 1 | | 38.9 Area L | | 45 al | | | | |
| | ecord temperatures Dry Storage Areas | | . attai C | - | AM | 68 | 2 | | MIC | ar | | | | |
| ecord temperatures, Dry Storage Areas | | | | | M | | | 68 | - | - | - | | | |
| Hot- Water Temps in sink | 0 | AM | | PM | | 100 |) | 67 | | - | + | | | |
| | | 120 | _ | 12 | | | | | 7 | _ | | | | |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20 1/29/2 DATE



Cycle 2

| Shift Check | list | A | AM | T P | M | e:032 | | | Comments | | | _ |
|---------------------------------------|---|--------------|--|----------|---|------------------|---------|---------------------------|----------|------------------------|----------|--------|
| | | No | Yes | No | Yes | | | | mine | 1113 | | _ |
| All areas secure, no eviden | | | X | an least | FE | | | | - | | | |
| Workers reported to work, | no open sores, | | X | | X | 1 | | | | | | - |
| fever, cough, shortness o | of breath, chills, | | × | | X | | | | | | | + |
| no skin infection, and no diarrhea | | | X | | × | | | | | | | + |
| Kitchen is in good general | appearance | | × | | 4 | | | | | | | +- |
| All kitchen equipment oper | ational & clean | X | | X | 1 | MO | 5 h | achine | (in the | 1 | | |
| All tools and sharps invento | oried | | X | | 4 | | 21(17 | CONTR | | KU C | very | cruc |
| All areas secure, lights out, | exits locked | | unio di Li | | 4 | - | | | | | | |
| PRODUCTION SHEET | Menu Items | cerel | Property Contract | ST WY | Kor | (Charles | رحانة | c.Xp | " Je | July | Cont | |
| Breakfast | Temperatures | DT | 182 | D+ | 170 | 40 | DI | e | 00 | 51 | 2 | - |
| | Menu Items | OF HEAD | Crayy | pice | المراد | | Cum | January 1 | 38 | S.B. | Pelm | Bul |
| Lunch | Temperatures | 180 | 160 | 171 | 182 | RI | 40 | ET | RI | 2T | OF | 1 |
| San | Menu Items | 1835 1835 | med | Bun | Ow | Cold | and the | reluce 1 | mili | 12-1 | PT Flore | 200 Pr |
| Dinner | Temperatures | 193.7 | 40 | DT | 197.7 | 39.3 | 110 | | 2 | 0 | 2.54 | |
| DISH MACHINE | | 100 | the same of the sa | mper | - State of the last | | 150+ | R/T Rinse1 | 100 | RT | 38 | 183 |
| Temperature according to manufactur | er's specifications | Breakfas | | | | YYASI | 1301 | Kilisei | LOUT | 11 1 | eeded | _ |
| and chemical agent used in Final Rins | se i- | | | Lunch | | | | | | | | 1 |
| | | | | Dinn | | | | | | $-\mathbb{I}$ | | - |
| POT and PAN SINK | | | Te | mpera | | Wash 1 | 10 F | Rinse 11 | O.E. | Conid | ina. 20 | Ò |
| Final Rinse Temps determined by che | mical agent used | | | Breakf | | 118 | | 123 | O F | | izer-20 | |
| | | | | Lunc | | 170 | | 120 | | | ppr | |
| | | | | Dinne | | | | | - | | PPI | |
| FREEZER and WALK-IN | | Te | mpera | _ | ,1 | Freezer or below | 0 | 125 Walk-in 35-40 F | | 26) alk-in -40 F | ppp | W_ |
| Record temperatures, Freezer | r and Walk-ins | | | | AM | -10 | * | 37 | | 39 | | |
| Record temperatures, Freezer | r and Walk-ins | | | | PM | -10. | 8 | 35.4 | | 85 | | - |
| DF | RY STORAGE | Tempe | rature | | | Area 1 | 9 | Area 1 | | ea l | - | |
| Record temperatures Dry Sto | rage Areas | - omperature | | | AM | GS | | 68 | 111 | | + | - |
| Record temperatures, Dry Sto | orage Areas | | | | M | 70 | 2 | 68 | | | | - |
| Hot- Water Temps in sink | | AM | | PM | | <u> </u> | | 108 | + | | - | - |
| | | 120 | | 115 | _ | | | | +- | - | - | - |

Signature, Cook Supervisor (AM)

11-30-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Cycle ?

W Date: 12-1-71 Time: (2400 AM CO PM Time: / Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean O Ketty All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures Menu Items Lunch **Temperatures** Menu Items Dinner Temperatures **DISH MACHINE** Temperature Wash 150+ Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch Dinner POT and PAN SINK Temperature Wash 110 F Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 118 Lunch Dinner 110 FREEZER and WALK-IN **Temperature** Freezer 0 Walk-in Walk-in or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-ins -9.3 AM35.6 37.7 Record temperatures, Freezer and Walk-ins 8.9 PM 3G. I 37.7 DRY STORAGE Temperature 45-80 Area 1 Area 1 Area I Record temperatures Dry Storage Areas AM 65 64 62 Record temperatures, Dry Storage Areas PM 64 64 Hot-Water Temps in sink AM PM

Signature, Cook Supervisor (AM)

11/7

FOOD SERVICE MANAGER

NF-6-2-20

DATE

Signature, Cook Supervisor (PM)



Cycle 2

| 12/6 | 2/21 | | | | Time | e: 4 A | M Tim | e: C | (ODPA | Л |
|------------------|---|---|--|--|--|---|---|--|--|--|
| Check | list | A | AM | P | M | | | | | _ |
| | | No | Yes | No | Yes | | | | | + |
| | | | 1 | | V | | | - | + | |
| | | | 12 | | 7 | | | | | |
| tness o | of breath, chills, | | 1 | | X | | | | | _ |
| on, and | no diarrhea | | 2 | | X | | | | | _ |
| eneral : | appearance | | | | (e | | | - | | |
| nt oper | ational & clean | X | | V | | 0 1 50 - 501 | 41 | | 0 | |
| invento | oried | 1 | × | -V | X | annach | ne neo | Won | Cont | CHL |
| | | PARIS E | 1200 | | 1 | | | | - | |
| | Menu Items | SURPH | 1570 | n Scoots | Kohny | ely men | 345 | Wa. | * OB | Bar |
| | Temperatures | _ | | | V2-1 | 3 | 3 | No. 1 | 2 64 | ces |
| | | | | 101 | ICT | KI 36 | | RT: | 341/27 | 125 |
| | | Mary G | | | 6240 | Charles MA | Origa M | 5 H. | Ner Ver | (No |
| | | 175 | 121 | 167 | 187 | 181 40 | 40 P | -1 | 121 | 40 |
| | Menu Items | The | ru, | P P P | Solve | My ment | 180 | We R | D'A | Alm |
| | Temperatures | 120 | 190 | 85 | DT | 40 10 | - | DI O | a ha | 0.1 |
| | | 1 | | mper | atura | 140 | | - 1 | 1 11 | et |
| anufactur | er's specifications | 100 | | | | Wash 150T | Kinsei | 80+ 1 | Neede | d |
| | | | | | | | | | | |
| Section 1 | | | | | | | - | = | | |
| (| | | To | | | | Di 11 | 0 F 0 | - | |
| | mical agent used | | | | | | | | | |
| ter turritusirs. | | | | | | | | 7 | 10/1/m | 7' |
| | S. Carlotte | | | | | 100 | | 12 | COPP | 200 |
| I KZ TNI | | | | | | 110 | 15 | 0 | 200 b | -NC |
| LK-IN | | Te | mpera | | | PS PS | Walk-in | | Time I | |
| Freezei | r and Walk-ins | | | - | | | | 35-4 | OF | |
| | | | | | | -11.9 | 36.9 | 158 | 1 | |
| | | Temne | raturo | | | Areal | 20m | 27 | 10 | - |
| Dry Sto | rage Areas | Tompe | atuic | | | 4 4 | | Area | | |
| Dry Sto | orage Areas | | | | | 6.5 | 43 | 185 | 13 | |
| sink | Stage Thous | A N. // | | | | 70 | 4 | ~ | T., | |
| SILIX | | | | | | | | | 4-1- | |
| | | [12 | | 11.1 | _ | | | | | |
| | | 1 | | | × 1 |) | 12/1 | - 21 | | |
| | 17/2 | 100 | | | - | 10111111 | | 2.63 | | |
| (AM) | 12/2 | 121 | | | | Keyad | 12/2/ | 2021 | | <u>.</u> : |
| (AM) | 12/2 | 121 | | S | ignature | Cook Supervi | sor (PM) | 10 H | | <u>-</u> : |
| (AM) | 12/2 | 121 | / | S | ignature | | sor (PM) | 2021 | | <u></u> |
| (AM) | 12/2 | 12/2 | | S | ignature | | sor (PM) | 2031 | | <u>.</u> : |
| | eviden work, tness of on, and eneral int oper invento its out, IEET anufactur inal Rins ed by che LK-IN Freezer Freezer Dry Sto | Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures anufacturer's specifications imal Rinse LK-IN Freezer and Walk-ins Freezer and Walk-ins DRY STORAGE Dry Storage Areas Dry Storage Areas Dry Storage Areas | evidence of theft work, no open sores, tness of breath, chills, on, and no diarrhea eneral appearance int operational & clean inventoried its out, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Temperatures Temperatures Menu Items Temperatures Temperature | evidence of theft work, no open sores, tness of breath, chills, on, and no diarrhea eneral appearance nt operational & clean inventoried ats out, exits locked Menu Items Temperatures Menu Items Temperatures T | evidence of theft work, no open sores, tness of breath, chills, on, and no diarrhea eneral appearance int operational & clean inventoried its out, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Temperatures Menu Items Temperatures Temperatures Menu Items Temperatures Temperature Dinna Temperature As-8 Dry Storage Areas Dry Storage Areas Dry Storage Areas Dry Storage Areas Dry Storage Areas | Checklist AM PM No Yes No Yes evidence of theft work, no open sores, tness of breath, chills, on, and no diarrhea eneral appearance int operational & clean inventoried its out, exits locked Menu Items Temperatures Menu Items Temperatures Temperatures Menu Items Temperatures Temperatures Temperatures Temperatures Temperatures Temperature Breakfast Lunch Dinner Temperature Temperature Temperature Breakfast Lunch Dinner Temperature Temperature Temperature Temperature Breakfast Lunch Dinner Temperature Temperature Temperature Breakfast Lunch Dinner Temperature Breakfast Lunch Dinner Temperature Temperature Breakfast Lunch Dinner Temperature | Checklist AM PM No Yes No Yes evidence of theft work, no open sores, trees of breath, chills, on, and no diarrhea eneral appearance in operational & clean inventoried with sout, exits locked with the control of the | Checklist AM PM Con No Yes No Yes evidence of theft work, no open sores, tness of breath, chills, on, and no diarrhea eneral appearance int operational & clean inventoried ints out, exits locked Menu Items Temperatures Menu Items Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperatures Temperature Tempe | Checklist AM PM Comments No Yes No Yes evidence of theft work, no open sores, these of breath, chills, on, and no diarrhea eneral appearance into operational & clean inventoried its out, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperature Menu Items Menu Items Temperature Menu Items Temperature Menu Items Menu Items Menu Items Temperature Menu Items Menu I | Checklist AM PM Comments No Yes No Yes evidence of theft work, no open sores, these of breath, chills, on, and no diarrhea eneral appearance into operational & clean inventoried atts out, exits locked Menu Items Temperatures Menu Items Temperature Temperature Breakfast Lunch Dinner Temperature Breakfast Lunch Dinner Temperature Temperature Temperature Breakfast Lunch Dinner Temperature Tempera |



Cycle 2

| Date: 12- 3-21 | | | | | | Tim | e: 0400 A | M Time: | 120 | (PM |
|------------------------------|---------------------------------------|--|----------|--------|----------|---------------|---|--------------|--------------------|--------------|
| Shift | Check | list | A | M | P | M | | Comm | | A AVA |
| | | | No | Yes | No | Yes | | | | |
| All areas secure, no | eviden | ce of theft | | V | STATE OF | V | | | | |
| Workers reported to | work, | no open sores, | | X | | Y | | | | |
| fever, cough, shor | tness o | f breath, chills, | | X | | 1 | | | | |
| no skin infecti | on, and | no diarrhea | | × | | 1 | | | | |
| Kitchen is in good g | Kitchen is in good general appearance | | | X | | Y | | | ==== | |
| All kitchen equipme | nt oper | ational & clean | X | | V | 1-1- | Outperson Con | Kertle | 0 4 | mechane out |
| All tools and sharps | invento | oried | 1 | V | 1 | ~ | | North | Clin | mechanic out |
| All areas secure, ligh | | evits locked | G1100 | | | 1 | | | | - |
| PRODUCTION SH | EET | Menu Items | O'NE SAN | Par M | C. Curto | Brok | المراكب المتعلق | 3 Wh m | Br. | N I |
| Breakfast | | Temperatures | 1861 | 181 | 725 | 180 | 38 RT | Mat (| | - |
| | | Menu Items | wished | - | | 30 | 38 RT | Rt 37 | | W X |
| | | | mish | OR. | ملك | (6500 | was win | in the te | d. 14.2 | Cung |
| Lunch | | Temperatures | 1886 | 192 | 180 | 1016 | BT 301 | p+ p | 7 17 | 0- |
| | | Menu Items | 1 | Divo | Salvania | mans | Cil Grain | of Burne Org | Nari | Brown wise |
| Dinner | | Temperatures | 130 | 135 | 165 | 23 | RT RT | 01 37 | 101 | 145 |
| DISH MACHINE | | | 1 | 1000 | mper | ature | Wash 150- | + Rinse180 | TE TE | Needed |
| Temperature according to m | anufactui | er's specifications | | | Break | | *************************************** | Killselot | . 11 | reeded |
| and chemical agent used in 1 | inal Rin | 16 C C C C C C C C C C C C C C C C C C C | | | Lunc | | | | | |
| | 7 - 16 | | | | Dinn | | | | _ | |
| POT and PAN SINE | | | | Te | mper | | Wash 110 F | Rinse 110 1 | San | tizer-200ppm |
| Final Rinse Temps determin | ed by che | mical agent used | | | Breakt | | 177 | | | |
| | | | | | Lunc | | 127 | 127 | 0 | OPPM |
| | | | | | Dinne | | 102 | 127 | 1 | uppm |
| FREEZER and WA | LK-IN | emperatura azaleti (fi) | TA | mpera | | - | Freezer 0 | Walk-in | 1/2 II | 00 ppm |
| | | | 16 | mhers | nure | | or below | 35-40 F | Walk-ii 35-40 I | |
| Record temperatures, | | | | | | AM | - 9.0 | 37.9 | 39.4 | |
| Record temperatures, | Freeze | r and Walk-ins | | | | PM | -9.1 | 38.7 | 39.3 | |
| | | RY STORAGE | Tempe | rature | | | Area 1 | | Area | |
| Record temperatures I | | | | | 1 | AM | 63 | 64 | 62 |) |
| Record temperatures, | Dry St | orage Areas | | | | PM | 64 | 640 | G | |
| Hot- Water Temps in | sink | | AM | | PM | $\overline{}$ | | 4 | | |
| | | | 119 | | 120 | | | | | |
| 0 | | | | | | | 11 | | | - |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER NF-6-2-20 12/4/21

F.S.0



Cycle 2

| Date: 12 4 2 | 1 1 1' | | A | 1 1 | l m | Time | 1 7 | AM | | * | 900 | 'PM | - |
|--|-----------|---------------------|------------|--------|------------|---------|----------|----------|----------|----------------|--------|----------|-------|
| Shift C | heckli | st | _ | M | _ | PM | | - | Com | men | IS | - | |
| | | 0.1.0 | No | Yes | No | Yes | - | - | | | _ | | - |
| All areas secure, no ev | | | | X | | X | | _ | | _ | | | |
| Workers reported to work, no open sores, | | | X | - | X | | | | | - | | _ | |
| fever, cough, shortn | | | - | X | <u> </u> | 7 | | | | | | | |
| no skin infection | | | | X | - | X | | | | | _ | | |
| Kitchen is in good gen | | | | X | | 7 | · · | - | | | _ | | |
| All kitchen equipment | | | X | | 1 | | Ker | He O | Dishmac | an | | | |
| All tools and sharps in | | | <u> </u> | X | | X | | | | | | | |
| All areas secure, lights | out, e | xits locked | ETIE ST | | | 4 | | | | ****** | | | |
| PRODUCTION SHE | ET | Menu Items | (John Jan | 2995 | Nan | Breek | 12.25.4x | Course ! | 500 P | M | 1/4 | | |
| Breakfast | | Temperatures | 201 | 174 | 150 | 116 | R-T | 36 | Pt 1 | 2.T | 34. | | |
| | | 3.5 71 | Then | Slave | Dey P | whon | 12/8 | av.a. | Mary & | my | 10,00 | 10 | O.C. |
| Lunch | | Temperatures | 37 | 38 | 192 | 36 | 38 | 38 | PET 1 | 2+ | RI | 121 | 37 |
| | | Menu Items | Uten | Bury | 4/294 | William | 1/10 | C20 | Sold | A MA | SV No. | VB | 23 |
| Dinner | | Temperatures | 2001 | 195 | 1830 | 1900 | 75 | 35 | 40 1 | 21 | PT | 12-18 | D 17 |
| DISH MACHINE | | | | T | emper | ature | Wash | 150+ | Rinse1 | 80+ | If N | eede | 1 |
| Temperature according to mar | ufacture | r's specifications | | | Break | fast | - | - | - | | | | |
| and chemical agent used in Pi | nal Rinse | | | | Lunch | | | | | | _ | | _ |
| | | THE PERSON NAMED IN | | | Dinner | | | | | | | | |
| POT and PAN SINK | | | | T | emperature | | Wash | 10 F | Rinse 11 | 0 F | Sani | tizer-20 | 00ppn |
| Final Rinse Temps determined | by cher | mical agent used | | | Breakfast | | 122 | | 122 | | | on On | |
| | | | | | Lunc | | 12 | 5 | 12- | 7 | d | 11 | |
| | | | | | Dinn | | 117 | | 115 | _ | 00 | DOD | |
| FREEZER and WAL | L IN | | Tr. | emper | | | Freeze | r 0 | Walk-in | 1/1 | alk-in | | |
| FREEZEK AHU WAL | #Z-114 | | 1 | ember | atule | | or belo | | 35-40 F | | 5-40 F | | |
| Record temperatures, F | reezei | and Walk-ins | | | | AM | -81-1 | | 37.6 | | 6.8 | | |
| Record temperatures, F | | | | | | PM | -9. | 6 | 343 | | 38 | 1 | |
| | | RY STORAGE | Temp | eratur | e 45-8 | | Area 1 | | Area 1 | _ | rea 1 | | |
| Record temperatures D | | | | | | AM | 63 | | 63 | 6 | 24 | | |
| Record temperatures, I | | | | | | PM | 69 | | 69 | | | | |
| Hot- Water Temps in | | 105-120 | AN | 1 | PN | | | | | | | | |
| THE PERSON NAMED IN | | 100 | 13 | | 11 | | | _ | | - | _ | | |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20



cycle

| Shift Checklist | | A | P | M | | | : Boments | | | |
|---|---------------------------------------|---------|----------------|---------------------|----------|------------|-------------|-------------|------------------|--------|
| | | No | Yes | No | Yes | | Colli | memis | + | |
| All areas secure, no evide | ence of theft | 110 | X | INU | 105 | | | - | - | |
| Workers reported to work | | + | X | 107-310 | X | | | - | | |
| fever, cough, shortness | of breath, chills. | | X | | X | | | | | _ |
| no skin infection, and no diarrhea | | | × | | X | | | | + | |
| Kitchen is in good general appearance | | | × | | X | | | | - | _ |
| All kitchen equipment operational & clean | | X | 1 | | | Dich mad | and de | 110114 | 141 | |
| All tools and sharps inver | | 1 | X | | × | Dish mad | MVU OF | Nette | e #1 | |
| All areas secure, lights ou | t, exits locked | a lugar | USAN PROPERTY. | | Y | | | | | |
| PRODUCTION SHEET | Menu Items | Cerel | CGA | Shirt | Jar | Mr XII | (26/2) | Ke m | A.S. | A3 6 |
| Breakfast | Temperatures | BT | 177 | 191 | Dit | BT DT | BT P | 1+ - | 7 36 | 1 |
| | Menu Items | Fide | Jak M | VOLUME OF THE PARTY | Colab | Sin Mary | 1 11 | er Ju | X | st and |
| Lunch | Temperatures | 180 | 173 | 189 | 40 | PT 40 | 010 | + / | 9.7 | 0- |
| | Menu Items | | 02/2 | ا زیان | of the | rior prod | Cille V | 1 29 | John Contraction | Pt S |
| Dinner | Temperatures | 410 | 20 | 40 | 40 | NO DT | 010 | 7 4 | 100 | 10- |
| DISH MACHINE | | 1005 | Te | mper | | Wash 150- | + Rinse18 | O+ Tf | Neede | 1 2 |
| emperature according to manufac | | Break | | | Wash 150 | - Kimsero | 11 | Neede | u | |
| nd chemical agent used in Final R | nse | | | Lunc | | | + | | - | - |
| | | Dinner | | | | | | | | |
| OT and PAN SINK | | | Te | mper | ature | Wash 110 F | Rinse 110 | F Sat | tizer-2 | 00000 |
| mal Rinse Temps determined by o | hemical agent used | | | Breakt | | 126 | 127 | | + | |
| | | | | Lunc | h | 127 | 129 | 20 | 100 | gan |
| | | | | Dinne | | 115 | 120 | 20 | THE P | |
| REEZER and WALK-I | N | Te | mpera | tura | | Freezer 0 | Walk-in | Walk- | - | om |
| | | 10. | шрега | ituit | | or below | 35-40 F | 35-40 | - 10 | |
| ecord temperatures, Freez | | | | | AM | -9.7 | 36.7 | 37. | | |
| ecord temperatures, Freez | | | | | PM | -9.2 | 36.3 | 38 | | |
| | DRY STORAGE | Tempe | rature | 45-8 | 0 | Area 1 | Area | Area I | | |
| ecord temperatures Dry S | | | | 1 | AM | 68 | 68 | | | |
| | ecord temperatures, Dry Storage Areas | | | I | PM | COB | 69 | Printe Bull | | |
| ot- Water Temps in sink | AM | | PM | | | | | | | |
| | | 119 | | [2 | 0 | | | | | |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20

GEO Aurora ICE 3130 N. Oakland St

| | Temperature °F |
|--|----------------------------------|
| A-1 A-2 A-3 A-4 | 71.71 69.41 67.61 70.00 |
| B-1 B-2 B-3 B-4 | 68.42 67.30 64.51 66.51 |
| C-1 C-2 C-3 C-4 | 68.11 69.71 67.90 68.42 |
| E-1 E-2 | 71.60 72.31 |
| D-1 | 73.51 |
| ISOLATION | |
| PATIENT ROOM | 68.31 |
| INTAKE/RECEIVING Tank Temp S-12 Present Value | 71.21 71.48 |
| BOILER-3 Universal Input[1] | 139.06 |
| LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13] | 160.55 |



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Dec 06, 2021

| Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|-----------------------|---------|------------|-----------|-----------|
| South-A | 723 | | | |
| South-B | 72.7 | | | |
| South-C | 73.1 | | | |
| South-D | 72.2 | | | |
| South-E | 72,5 | | | |
| South-F | 72.3 | | | |
| South-G | 72:0 | | | |
| South-L | 69,1 | | | |
| South-M | 74.3 | | | |
| South-N | 74.1 | | | |
| South-X | 70.1 | | | |
| South-Y | 724 | | | |
| South-Z | 70.1 | | | |
| South SMU | 69,3 | | | |
| South SMU Shower 3 | 69.5 | | | N/A |
| MED ISO- Room 1 | VICIONT | | N/A | N/A |
| MED ISO- Room 2 | vacant | | N/A | N/A |
| MED ISO- Room 3 | Jacant | | N/A | N/A |
| MEDICAL | N/A | N/A | | |

PRINT: Paul Pinkonsky

SIGN: Plubusly

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer